

How might we enhance the culinary experience and support healthier eating habits?

The challenge of food waste is a growing concern globally, with substantial environmental, economic, and social implications. Leveraging virtual reality (VR) technology to simulate taste experiences can present a novel approach to addressing food waste by promoting sustainable food choices. Here, I discuss the potential of integrating electrical simulators with VR to create virtual tasting experiences, connecting to neural synapses, and how this technology could revolutionize the culinary field, promote healthier eating habits, and contribute to reducing food waste.

Electrical simulators interfaced with neural synapses can potentially create realistic virtual tasting experiences. As mentioned in an article on newscientist.com, experimental setups with face electrodes have already demonstrated the feasibility of simulating taste and texture in a virtual environment.

https://eatnorth.com/lucia-kubackova/icymi-virtual-reality-alters-taste-waste-reduction-strategies-takeouts#:~:text=A%20recent%20research%2C%20published%20in.how%20you%20can%20reduce%20waste The concept of virtual tasting extends beyond mere novelty, opening avenues for experiential learning and informed food choices without the actual consumption of food.

VR can play a significant role in training individuals on food waste reduction strategies. A prototype and A/B-test showcased in a conference paper revealed the potential of VR training in reducing food waste. https://www.esociety-conf.org/wp-content/uploads/2022/03/13.2-1.pdf
By simulating the consequences of food waste in a virtual environment, individuals can become more aware of their actions and learn effective waste reduction strategies without real-world repercussions.

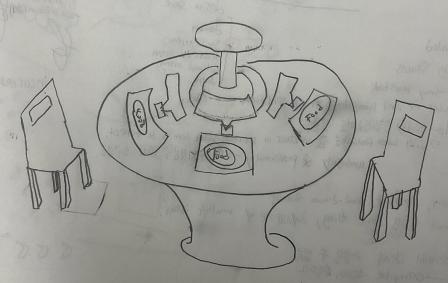
Virtual reality can foster a rich environment for learning and experimentation. The immediate feedback from virtual tasting experiences could enable individuals to refine their culinary skills, explore new recipes, and adjust ingredients to suit personal preferences or dietary needs, all in a virtual setting. This could lead to better-informed choices, reducing the likelihood of food waste.

The integration of electrical simulators with VR to create virtual tasting experiences presents a promising solution to the food waste dilemma. By promoting sustainable food choices, enhancing culinary skills, and providing effective training on waste reduction strategies, this technology could significantly contribute to a more sustainable and health-conscious society. The interdisciplinary collaboration between neuroscience, electrical engineering, and virtual reality technology could pave the way for an innovative approach to tackling food waste and promoting healthier eating habits.

OFEET CASE & Supply Ham gury month has some

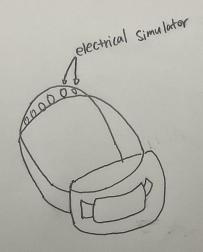
Multi-Sensor Smart Diting Table

Original Concept

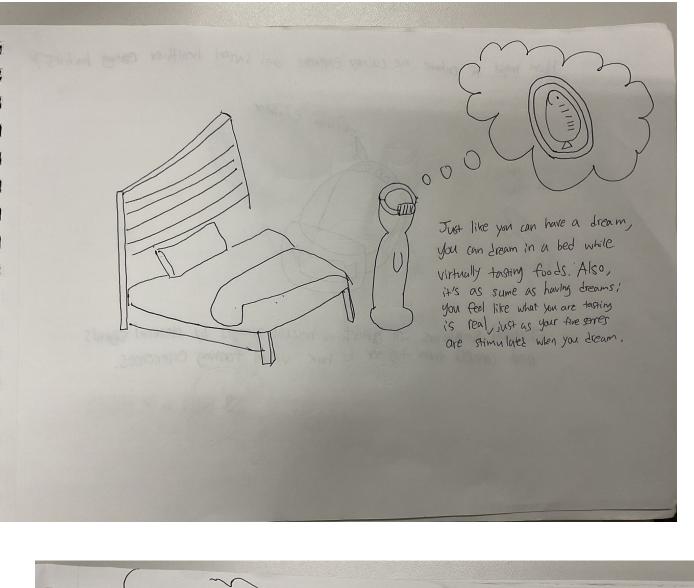


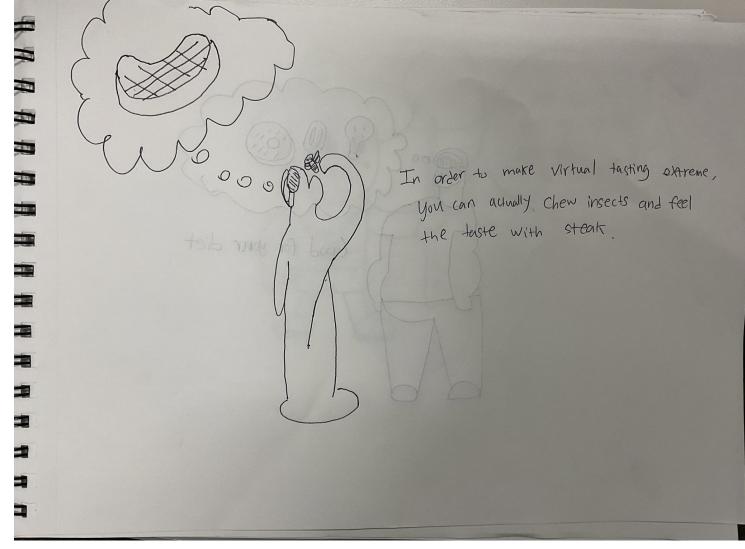
This take would analyze the nutritional content of your food in realtime and even determine how well it's been cooked. It could also provide recipes and cooking tips via an integrated screen,

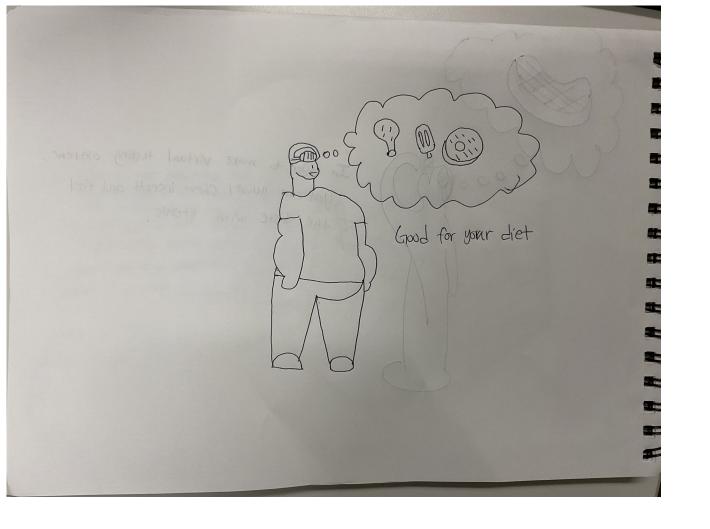
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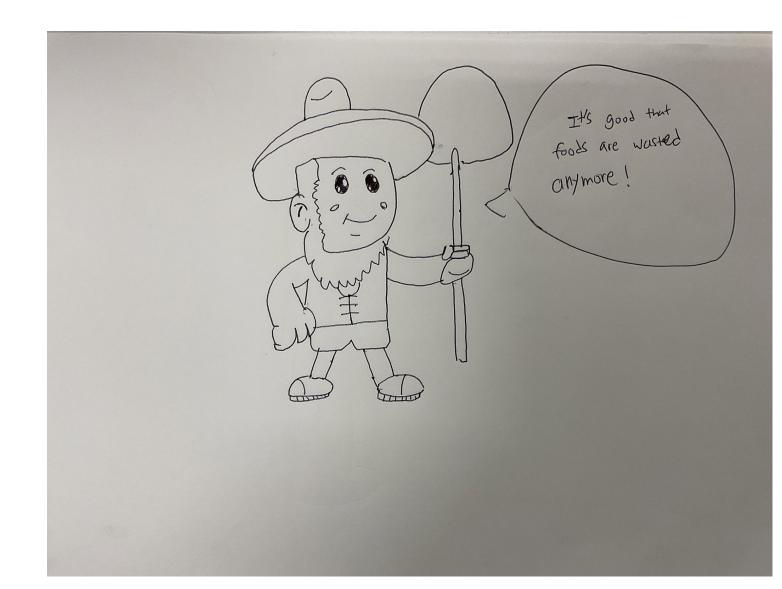


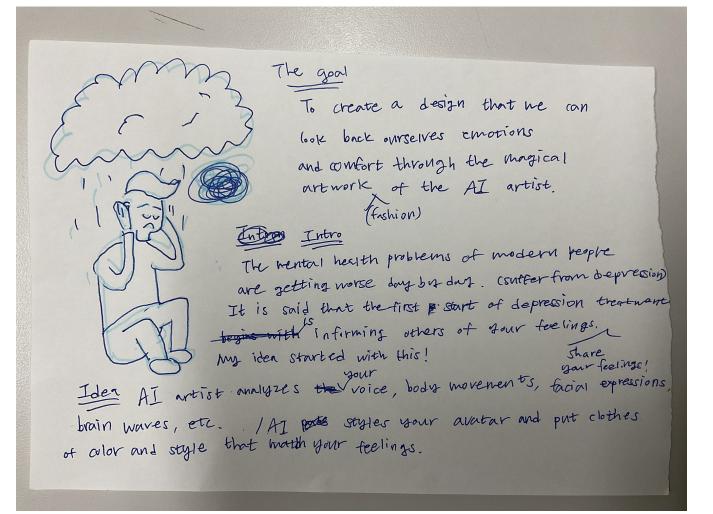
Electrical simulators will optach to neutral synapses by electrical signals and connect them together to have virtual tasting experiences.

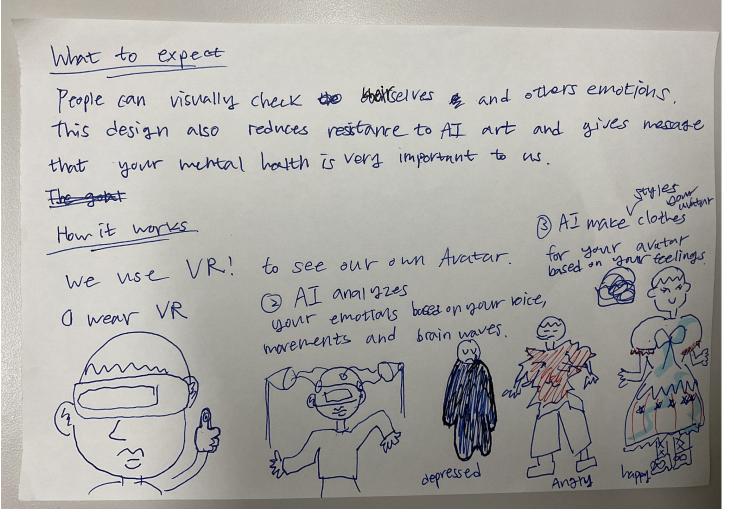


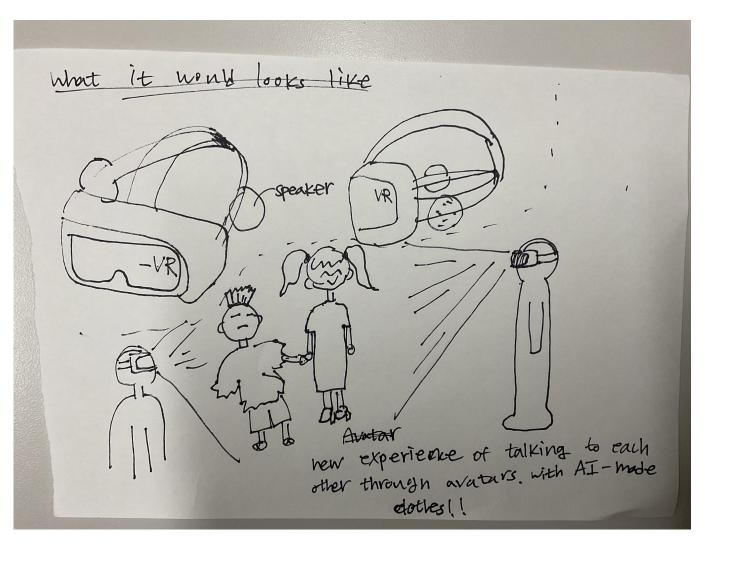


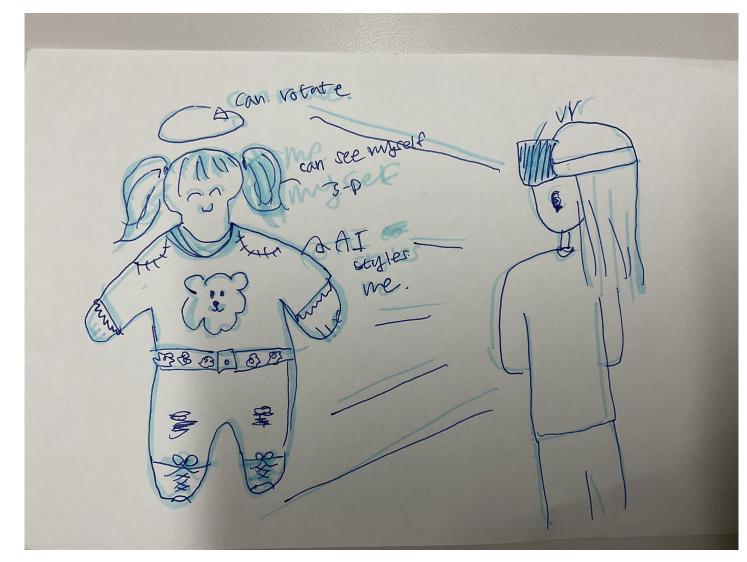






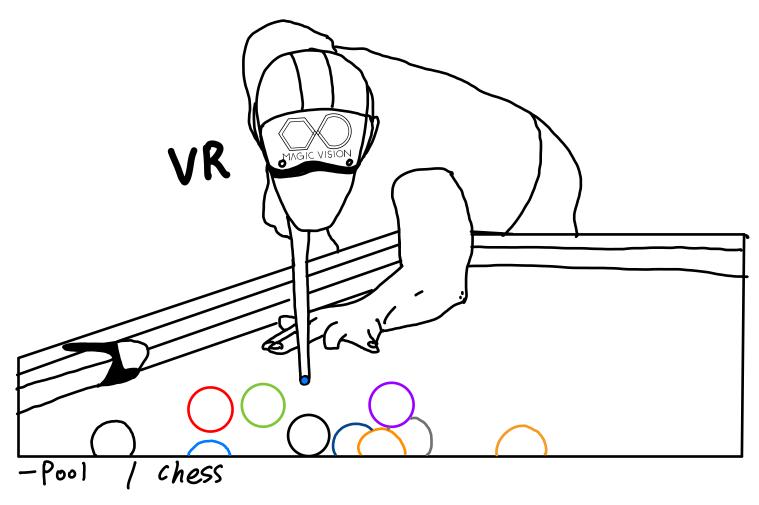






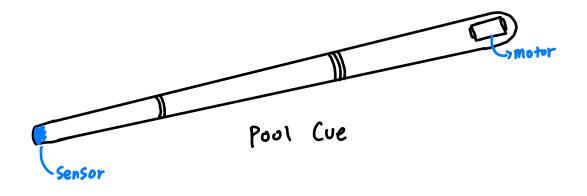


WITH MAGIC VISION,
ANYONE CAN BE A FASHIONISTA!

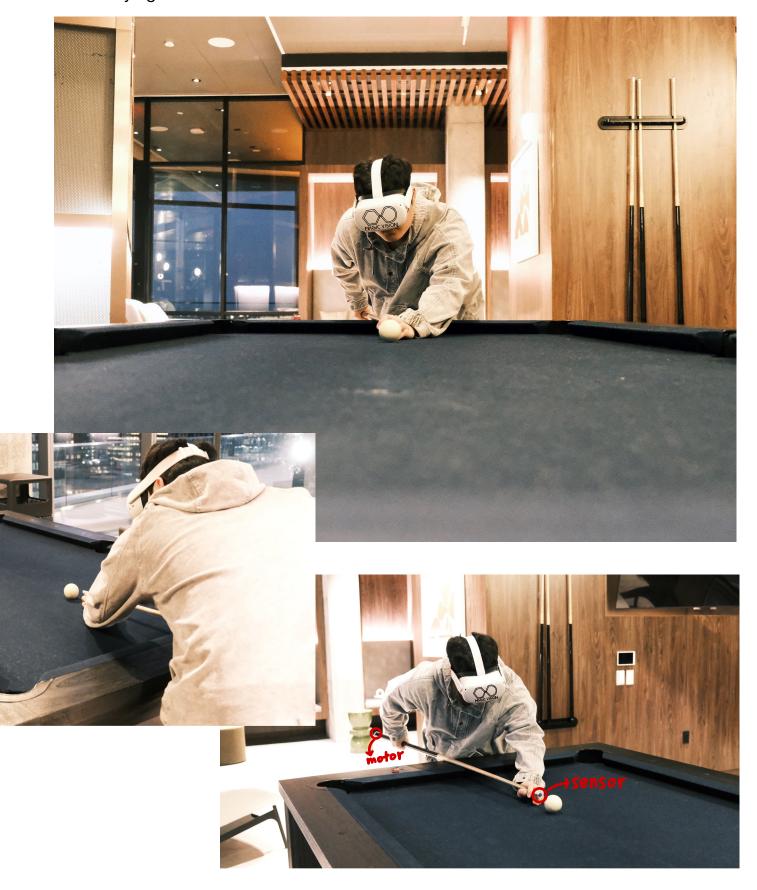


- Play with People around the World
- Save money
- -Enjoy realistic games
- Enjoy game anytime, anywhere

how to synchronize it across different locations?



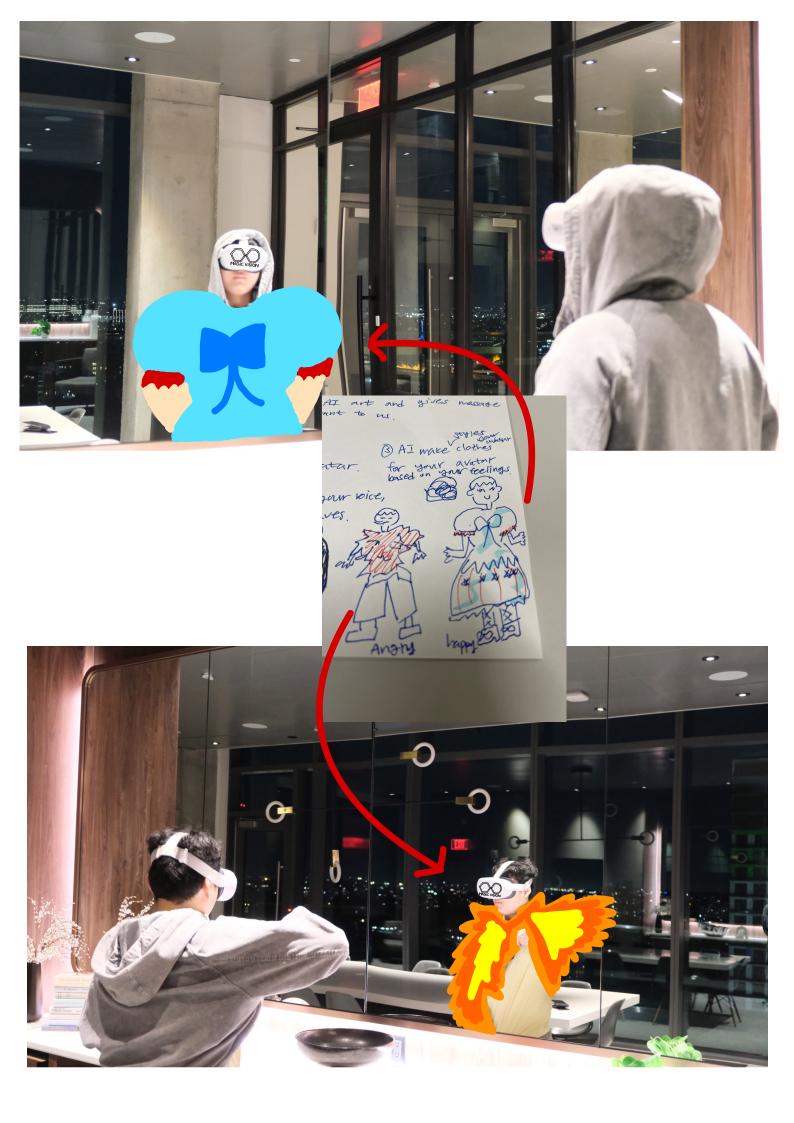
- Realistic experience
- Playing vs. users around the world





What are the challenges in synchronizing VR experience across different devices and locations?

How can the physics of pool and chess be accurately simulated in a VR environment to ensure a realistic gameplay experience?









MAGIC VISION BUDGET

VR DEVICE

- APPLE VISION PRO: \$ 3,499
 - CONTROLLER: \$ 500 PER UNIT
 - SENSORS AND MOTORS: \$ 500 PER UNIT

SOFTWARE DEVELOPMENT

GAME AND DATABASE LICENSES: \$ 30,000 / YEAR

DESIGN

- COMPANY (PRODUCT) LOGO DESGIN: \$5,000
- 3D MODELING & ANIMATION: \$ 20,000
- USER INTERFACE: \$10,000

TESING

BETA TESTING & BUG FIXES: \$ 15,000 / YEAR

MARKETING

MARKETING & ADVERTISING: \$ 25,000 / YEAR

LABOR COST

- 30 DEVELOPERS: \$150,000 / YEAR = \$4,500,000 / YEAR
- VOICE ACTOR/ACTRESS: \$30,000

TOTAL COST

· \$4,639,500

We are currently in contact with Elon Musk for investment

10/17/23, 1:58 PM

New York University Mail - We are college students. We have an idea.



Sophia Choi <sjc9869@nyu.edu>

We are college students. We have an idea.

1 message

Sophia Choi <sjc9869@nyu.edu> To: info@neuralink.com Tue, Oct 17, 2023 at 1:57 PM

Dear Mr. Musk,

I hope this email finds you well.

We are NYU Tandon Engineering school students and we have a design idea to suggest to you.

Design Project 1: "Where Food Should Be"

The value of a bag of popcorn varies from person to person. For someone who values a clean sip of water, a bag of popcorn is a precious food to soothe hunger. Meanwhile, for most modern Americans, popcorn is just a snack. Hungry people often forget the value of a bag of popcorn because they are invisible around us. The goal was to create a design that could bridge the gap between people's perceptions of the value of food and raise awareness about food waste.

Initially, the idea was to create an AI system that would choose sauce for users, but it was realized that this could lead to increased food waste. As a result, the design shifted towards environmental and humanitarian concerns.

The "Where Food Should Be" design is a media art project with stickers and buttons attached to a large pepper shaker. People can actively participate by adding stickers or donating money to the pepper shaker. The collected money is then used to help those in need. The project aims to reduce food waste, inform people about the environmental impact of food waste, and connect those who waste food with those who are in need.

Design Project 2: Al-Enhanced Virtual Reality and Fashion

The second design project focuses on using AI and virtual reality to offer users the opportunity to experience fashion and improve their self-image. This VR experience allows individuals to see themselves from the perspective of others and experiment with clothing, hairstyles, and makeup designed by AI.

Al analyzes the user's voice, detecting emotions like depression, sadness, joy, and surprise. It then recommends clothing styles and colors that match the person's mood. This feature not only enhances the individual's fashion experience but also emphasizes the importance of mental health.

The project aims to reduce resistance to Al-generated art and promote the idea that Al can understand and visualize human emotions. Through Al-created avatars, users can interact with others in a virtual world, and the avatar's clothing style and color adapt to the user's emotions. This technology can be applied for mental health treatment and offers a means to visually check emotions, provide comfort, and trigger positive memories.

In summary, both design projects address distinct aspects of human life and technology. The first project aims to combat food waste and promote charity, while the second project harnesses AI and virtual reality to enhance self-image and emphasize the importance of mental health.

Thank you for your reading and caring, contact us if you have any questions. Please reply to this email or text 3472336476 for investment opinions.

All the best, Sophia Choi